# HOME AND SOCIETY.

HOW TO ENTERTAIN THOUGH POOR.

LITTLE LUNCHEONS-PIAZZA ROOMS-THE MILL-IONAIRE'S DEVICE-HOT WEATHER MEALS. When will people learn that it is not necessary to te with one's richer neighbors in order to entertain delightfully! Every one likes a change, and an origthat effort is always much more appreciated than a poor imitation. A lady whose house is always popular, but whose face combined with her charming tact is her fortune, never even has an assistant to her neat parlormaid in her dining-room; and yet she gves the best luncheons going, and occasionally a

sixteen to eighteen people at a time. How ever can such a thing be done?" exclaimed an anxious housekeeper, who, like Martha of old, was combered with many cares whenever she exercised pospitality. Nothing can be more simple if Mrs. 's sensible methods are carried out.

folly dinner. She thinks nothing of entertaining from

ever I have a luncheon," she says, "I make point of having at least sixteen. In the first place. is much surer of being a success if there are a number of people to entertain each other, and then I can arrange the guests at small tables which I put one end of the room. The tables are collected n different parts of the house, and are consequently of different sizes, some seating four, others six, and sometimes a couple only. Each table is covered with a white damask cloth and arranged with a regalar table service of plates, knives and forks, with the regulation array of glasses, according to the wine to be given, which is put on each table. The luncheon ing table, and generally consists of pretty substantial fre. A fillet of beef at one end, for instance; a dish of poulets desosses with white sauce at the other, flanked with a couple of dishes of vegetables-for I find that people who come out to the country from town are really hungry, and they much prefer good, substantial food to infinitesimal courses served with long waits between. At my luncheons the men help the women, and then bring their plates and sit down at their places by their 'best girls'; and it all takes no time at all. When they are through I ring for the mald to change the plates. She, meanwhile, has taken away the food from the dining-table and substituted well cooked, prettily garnished ham with a good Sweets and fruits are served in the sam number, and I hardly ever fall to be gratified by the my guests seem to enjoy their repast. Sometimes I give dinners after the same fashion, with one or two more courses; and I always find that my invitations are just as promptly accepted as those of Mrs. Midas, who has a French chef and half a dozen footmen. The great secret of entertaining is to make people comfortable, to give them what they want nd to do it easily and without effort; and what would be appropriate for me would, on the other hand, not be appropriate for Mrs. M'das. People expect from her dainty French dishes and admirable service; but the very same set will be equally well pleased with my 'sans facon' entertainments as with her elaborate repasts, and will attend the one as readily as the

There is no more delightful lounging place of pleasant summer day than an outdoor room; that is, room formed by a partially inclosed plazza, and furnished with divans, hammocks, chairs, tables and At the country house of an artistic English lidy of high rank one of these plazza rooms is most Two sides of the piazza, which is about twice as long as it is broad, are inclosed by the house, and half of the other long side is screened by glass, so arranged that large windows can be opened in it if desired. Within this nearly sed square are two deep divans, the sides of the house forming the backs, and piled upon them s score of many-colored pillows. On the floor is a large, bright rug, and in the centre of the piezza table with a dainty cover, upon which lie a quantity of books and magazines. In the midst of these is a great vase full of wild or field flowers of the season. At the corner of the house, between the two divans, stands a large palm in a high pot, its leaves forming a sort of bower overhead. In the more open part of the plazza are comfortable wicker and steamer

By an open doorway that leads into the drawingor stands another table, which at 5 o'clock in afternoon is bright with its busily humming teakettle, and its prettily flowered china, to say nothing of its attractions in the way of squares of buttered toast and delicious little frosted cakes. A third table occupies another angle of the piazza, and on this, to the delight of the masculine element, stand all the materials dear to the soul of the smoker—provided he be an Englishman, for the eigers are as dry as chips, and the eigerettes are all Turkish or Egoptian. At night the rug is rolled up to the house, and pillows and all articles that rain would injure are placed upon the divans, over which are thrown large tar paulin covers, so that in case of a driving storm the furnishings of this delightful plazza room ar

, a newly made to l'ionaire, has distinct total aspirations, and does not particularly care to own up to what he thinks Is his somewhat plebelan lineage. No withstanding this little weakness, how-Ineace. No withstanding this little weakness, however, he was ever an affectionate and dutiful son to the plain old farmer and his wife, who tolled and miled to give him his first start in the world, one of his inheritances, when they died, was a pair of pertraits, done by a rural painter—two pictures with no merit whatever from an artistic standpoint, but startlingly like as such daubs often are, with the heads sanday dether of the waters, realistically hemely sunday clothes of the wearers realistically peent d. Mr. - , meanwhile, had become Impulse on receiving these staring and unmistak aby bourgeois portraits was to relegate them to the 8 ret. Fills affection, however, pleaded for the famular old figures, and in the midst of his perplexity a brills at d. a struck blue. He sent for Mr. A., Limous artist, and induced him to dress up his old pirents in the most aristocratic garments of their day, leaving the dear old faces intact, but even going to the length of arranging the old lady's hair so that When the picture was hing in his mignificent half she might have been taken for a duche is, so regal were her aftire and surroundings; while the old gentl-man, fooding the head of the setter between his kpees, looned like " a real old English gentleman all of the

Those who suffer fr in our tropleal summer climate may be glad to nave idler suggradons in regard to hot weather meals added to the kints published in these

Columns lest runday.

Luncheon comprises so much or so little, according to the habits or requirements of the family, that it is hard to lay down any definite rules about it. If there are young children who cannot have late dishers, there must necessarily be a how joint and steaming vegetables; but in that case the slieboard may ogain be made useful for these heavier dishes. The room should be darkened, the flowers more plentiful and even the china may be cool in color. One woman wise stays loyally in town with her husband most of the sammer says that she has a particular service tinted a cool green, which she has a particular service tinted a cool green, which she uses only in the hottest weather, and that it really acts as a relish. Light entrees and fish are generally finch more acceptable tim the conventional meat and potatees. These, with satads and stewed fruit or jellies, are quite enough to Bustain nature until Ginner time, while leed tea, lemon-ade or claret cup will be found refreshing as beverappreciate the former as it deserves. It should be served in a glass pitcher and made quite weak without sugar, with slices of lemon in the place of cream. Red coffee is also refre hing, and both may be served at 5 o'clock with waferlike bread and butter or light

Finally, after the day's work and play, when the Sugging sun at last leaves the earth in comparative coolness, comes dinner, the most important meal o the day. Again let the flowers suggest quaetness and ness; too many decorations or a suggestion of too much effort bring about an oppressive effect. Every-thing must be light and delicate. Ice is always decorative and refreshing in appearance, and with little trouble it may find a place with the flowers or fruit and should always be with the reli-hes. The clear, not thick or high-colored. Lately it has been the fashion to have it cold also, in which case it should be served in caps of the thinnest porcelain. After soup the fish will follow with a piquante or tertare sauce. In India and other hot climates it is Well known that highly seasoned dishes are much ought after, and their specialties would probably acceptable during our shorter but quite as trying on. Joints, if they are served at all, should be small and on no account fat or rich. Salad in hot weather should never be omitted. It may form a be either fruit or ices or both, and the

dinner fumes. Finally, let the day's repasts come to an end with well-made post-practial black coffee yerved in the very prettiest and daintiest cups that it is possible to pro cure; and, if practicable, forsake the dining-room for the plazza after the dessert has seen served. Here a small round table should be found with the coffee and liquours all ready, and the refreshing and pleasant interchange of ideas over the fragrant Java or Mocha will soothe the weary spirit and help the quiet, reposeful feeling that should come with the closing of the day.

## NOTES ON DRESS.

-THE GOWN OF A RUSSIAN PRINCESS.

The thick pique, formerly called "Marseillaise," is again coming into fashion in Paris; it shows the tendency of the return of stiff materials. Women who have symmetrical figures wear pique made after the old "Princess" pattern. The seams are run up with a colored cord or a white open inserting lined with color. Long basques for jackets are again coming into favor. The long basques in plque dresses simulate the double skirt, and the jackets enable the wearer to put on any of the many fancy biouses which are now so much the fashion. The sleeves are cut like a large coat sleeve on the upper arm, and are tight fitting on the forearm. Although all these piques have white grounds, with delicately colored designs, they all look hot, and it is doubtful if they will long remain the fashion anywhere but at the seashore, where it is impracticable to wear thin, filmy goods. ren, which is put on each table. The laucheon have taken their white wash petticoats out of their is ready and smoking hot on the regular din-hiding places, and these now replace the beautiful slik underskirt which for the last five years has been the most elegant part of a woman's toilet.

A pretty toilet of black lace over satin has the three deep flounces which practically form triple skirts, and which are now much worn abroad. The



zouave jacket over the full bodice is of rich heliotrope silk, covered with exquisitely fine jets. The illustration shows clearly how the picturesque sleeves are made.

A new and charming summer toilet is made of yellow chiffon over yellow silk. The skirt is flounced up to the hips with narrow chiffon ruffles, separated by wide saffron-colored slik galloons worked with variegated shades of yellow beads, which, at close intervals, form long pendants that fall in tassels on the chiffon ruffles. The gathered fall in tassels on the chiffon ruffles. yellow chiffon blouse, made adherent to the lining, is trimmed with a wide belt of saffron galloon, with pointed tabs radiating from it and extending to the shoulders, front and back, with the points joining on the shoulders. Below this belt a width of yellow chiffon is folded on the hips; then it is brought forward and on the side is tied into a large bow, with ends falling to the bottom of the skirt The ends are heavily trimmed with rows of the galloon and fringe of beads to match that on the The sleeves are made entirely of puffed vellow chiffon, and a shoulder cape of the galloon has creves of yellow chiffon. The wide-brimmed leghorn hat is twisted into an 1830 bonnet shape, trimmed inside the rim with a wealth of shaded yellow roses. There is a tuft of black feathers for trimming, and the back brim is dented and has black velvet roses nestling in the dents. Another Paris costume-a simple and pretty one

for a young girl-is of sky blue crepon trimmed



with white galloon. The yoke and the lower porthe white galloon. The ions of the sleeves are of cream-colored lace.
There is no doubt that one of the novelties of

coming fashion will be double skirts. The straight hanging skirts will come first, the loopings and probably the paniers will follow. Summer dresses in light wash goods are being made with double skirts for the women who herald new styles. They are generally cut bias, and hang down about three-fourths of the length of the skirt, and they are rimmed only with something narrow at the bot-



skirt has a deep flounce, headed with a band of ribbon which ends in a very "chie" flat bow with long ends. The arrangement of lace on the bodice

A handsome green and white cloth costume was is specially graceful. lately made by Doucet for watering-place wear. The white cloth skirt, cut bell shape, was short The white cloth skirt, cut bell shape, was short enough to walk in without picking it up. At about half a yard from the belt there were rows of thick white braid running in festoons. The seagreen cloth Eton jacket was made short enough to show a white satin ribbon belt twisted around the walst careless! the waist carelessly without regard to the right or wrong side. The jacket was very tight-fitting in the back; in the front were large pointed Empire revers. lined with white satin; the sides

were trimmed with a row of large mother of pearl buttons. The coat sleeves were voluminous. This jacket opened on a blouse made of tucked white Swiss muslin with coffee-colored lace insertings. Over this a wide and beautiful coffee-colored lace scarf was tied around the neck; this hung to the waist and was looped with small jewelled pins The coffee-colored rough-and-ready hat with a high tulle veil had edges bordered with very narrow pointed crown had on the sides two white mercury wings, and was trimmed with white velvet resetted topped with cut jet crescents. The plain white silk lines; the white parasol had coffee-colored in-

sertings. Who but a Parisian would have thought out and SOME PARIS COSTUMES-PIQUE AGAIN WORN perfected the costume described below? An broidered India muslin, slightly yellowed by age was made with a full, slightly gored round skirt, the delicate embroidery being the only trimming This was worn over a perfectly fitting bell skirt of ivory-colored white satin, a little ruche of the latter showing daintily under the hem of the mus lin at the bottom. The waist was quite a miracle

of art in the way of drapery and odd effect. "Now, wouldn't a combination of India muslin, lace, ivory satin and brown cloth sound quite im possible?" said the woman who was describing this costume, which was worn by the Princess de ——, fair Russian, who is "doing" America and the a fair Russian, who is "doing" America and the Exposition. "And yet it was in perfect taste, and very quiet in its effect—hardly observable, in fact, at a little distance, except for the general air of distinction which a well-built French costume is sure to give. Over a smoothly fitted satin lining the musin and lace were drapped in full, soft folds, following closely the contour of the figure, forming a beit and softening the edge of the sleeves. A capelet of Ivory satin fell over a full, loosely gathered sleeve of light brown, or rather cafe au lait colored ladies' cloth, which reached to the eibow, the lower part of the sleeve being of the India muslin, tightly fitted to the arm. I do not know how this sounds to you, but you have no idea how "gracieuse" was the effect produced by the dark, slender woman dressed in this odd mixture of materials."

### THE TINY AND SOUR CUCUMBER.

DIRECTIONS FOR THE BEST PICKLES. Cucumbers are usually the first pickles put up I summer. So common is the cucumber pickle that

to most people a pickle is always one of cucum Old-fashioned people were accustomed to take the large and small cucumbers of the time indiscriminately for pickling, but this is no longer done by good housekeepers. Only the tiny green cucumbers, which are about two or two and a inches long, are now considered desirable for this purpose. The best gardeners raise special varieties of cucumbers, which are small in growth and compact, and make firm, crisp pickles. The most desirable salad varieties are not usually good for pickling. The West Indian gherkin or burr cucumber is also raised for our markets. This is a tiny oval cucumber, rough and full of spines. It makes a very good pickle "for variety's sake," but it does not take the place in any way of the small cucumber. When the housewife lives in the country and can gather the cucumbers from her own vines it is easier and better to put them down in sait from time to time as they ripen on the vines. Twenty-five or thirty may be freshened any time throughout the fall and winter and put in pickle When the housewife lives in the city and must surchase her supplies from the market, it is better for her to put them in brine for a short time and then pickle the entire quantity at once. The first process by which the cucumbers are packed in salt is very simple. Have on hand a quantity of the best Liverpool salt, and each morning after gathering the cucumbers pack them in layers in a stout wooden keg kept for the purpose. Put a layer of salt at least half an inch thick in the bottom of the keg, and then a layer of the cucumbers. a layer of salt about a quarter of an inch thick over these, and when twenty-five or thirty cucumover these, and where the said and a large cup of water. This water will dissolve the said and make brine enough to cover the cucumbers. Lay a stout board and stone over the cucumbers to keep them under the brine. Pick the cucumbers each morning before the dew is off them, and put them in a keg with salt and add water when necessary. When the keg is filled cover it up close and keep it in a cold cellar until winter, when the pickles are wanted. Be careful that they are kept con tinually under the brine by weighting them down with a board and stone. When the pickles are wanted take out as many as you need and soak them for three days in cold water, changing the water each day. At the end of this time put them piece of alum the size of a pea dissolved in the vinegar makes the pickles crisp, but they are not quite as wholesome for this addition, and it is not.

Then, with great expectations, they await this and draw out the strong, rank juices which exist in the phenomenally large, while another scarcely war all crude fruits and make it necessary to souk rants the trouble of landing it. Perhaps it is this them in brine to render them palatable enough for element of uncertainty which constitutes its charm, use. In the case of cabbage, green tomatoes and many other vegetables used for pickles a press is used to draw out these rank juices, but this is not necessary in the case of cucumbers if the brine is made strong enough to bear up a potato. It will require about one pound of salt to a gallon of cold water. Let the pickles stand in the brine for three it scalding hot over the pickles, but this tends to soften them and is of no special advantage, as the rankness is fully taken out by a strong cold brine.

After the pickles have soaked in the brine for three days wash them and test them by tasting them, and if they seem too salt freshen them in cold water for one or two hours. In any event, wash the pickles very thoroughly in clear cold water to remove all traces of brine. Prepare a sideed vinegar by adding to two quarts of vinegar a teaspoonful of whole mustard seed, a teaspoonful of whole black peppers, a teaspoonful of mace and half a dozen small red peppers. The red peppers used in cucumber pickles are the small capsicums.

Hut at last all is in running order, and the fisher man is installed in his rough cabin home. At first which may be purchased at any drugstore. An onne of green ginger-root is sometimes added to this spiced vinegar. Boll all the spices in the vinegar for at least ten minutes. Then add the cucumbers, let the vinegar boll up once and put them away. They are ready for use in three or four days, but are better in a month. They will keep all winter.

As there have been several inquiries as to the

As there have been ginger, used in pickling and pre-serving, it is well to say that this is not the dried ginger-root of the drugstores, though that is some-times substituted. It is the fresh, green root which is brought from Jamaica and the West Indies late in the summer and early in the fall, and which generally retails at the grocer's, and especially at the West India fruit stores, at about 25 cents a pound. The root is frequently folicit And preserved. It is the root used for the preserved ginger which comes from India and China, and for the crystallized and candled gingers of com-Cucumbers for pickling vary in price. They may

# THE DOG SAVED HIS LIFE.

From The Naval and Military Sketch Book. From The Naval and Military Sketch Book.

In the year 1758, when the English made an attack upon st. Malo, a French shephed was compelled to act as guide to the Coldstream Guarss, and purposely led them astray. General Vernon ordered aim to be hanged. That officer used to say that he acver witnessed anything more affecting than the efforts of the skepherit's dog to lander the men from puffing the rope round his muster's neck. The executioner had no small difficulty in keeping the affectionale animal of, afficults assisted by two drummers who object the reputation of having been practised dog stealers in Westminster.

"But John Bull is a poor creature when it comes she hanged. That officer used to say that he never dinessed anything more affecting than the effects of each other among the long, black rafters. The tine sceneral's dog to blader the men from pulling the per round his master's neck. The executioner had small difficulty in keeping the affectionate animal afficulty assisted by two frammers who only set or reputation of having been practised dog steams. Westminster, "But John Bull is a poor creature when it comes the place," General Vernon used to add when tells the story, "and I could not find it in my heart to the story," and I could not find it in my heart to

# CAROLINA FISHER-FOLK.

CATCHING SHAD AND HERRING ON THE " NORTH STATE" COAST.

THE CAMP ON THE BEACH-CASTING THE NETS-THE CHILDREN'S HOLIDAY ON

> EASTER MONDAY. A half-built church
> And a tumble-down steeple,
> A herring fishing parson
> And a d— set of People.

This bit of doggerel was written by an irreverent

coung wag on the door of a building which for many years served the people of a small North Carolina town as a place of worship, and the fact that it is still remembered and quoted, while the church and the parson are long ago forgotten, speaks more for he good nature than the plety of that particular set of people."

It is evident that at that time, as to-day, fishing was one of North Carolina's industries, also that



FISHERMAN'S CABIN.

the early settlers were too poor to pay a parson a salary sufficient to preclude the necessity for secular work, or to keep up the dignity of a steeple There may, of course, have been other reasons for this neglect, and the parishioners have fully deserved the forcible adjective of the jingle, but it is kinder at this late day to give them the benefit of the doubt, and it may be that, after all, the worthy parson, like many another, fished only for pleasure.

However that may be, the waters of the Albe marle still tempt the angler, whether it be for sport or gain, and the fisheries along this inner coast furnish employment to several hundred peop

The regular senson begins in February and lasts till June; but early in the fall the nets are tarred and mended, and then hung on tall poles and stretched along the shore to dry. The occasion is always a most unwelcome one to the farmer and the house wife, for labor is well paid at the fisheries, and mer en leave the field and ldtchen with alacrity. But "It is an ill wind that blows nobody good," and



HERRING CUTTER.

while the farmer grambles the merchant smiles, for improvident, and higher wages the durling t in a porcelain kettle and cover them with vinegar, only mean higher living. Thus Saturday night sees Add to every two quarts of vinegar a teaspoonful aim strutting to town like a lord, with his pockets of mustard seed, half a dozen small red peppers, a well filled, while Monday morning he returns to work teaspoonful of black peppers, a teaspoonful of mace and half a cup of sugar. Let the mixture boil up for two or three minutes and the pickles are done and are ready for use when they are cold. Or you may simply scald the vinegar with the pickles and magazine and the scale with the old regime delights in nothing so much as the cast which are not magazine and magazine. spices and sugar and throw it beiling hot over off garments of "de qual'ty folks," cheerfully surthe cucumbers, without cooking them at all. A rendering her last penny for the remains of a tulle

> the chances. And fishing is as uncertain as a lot-tery. Without any perceptible cause, one hauf will for it is said that the man who once fishes will never do anything else; and undoubtedly the freedom and unconventionality of the life is an added attraction. Long before the real work begins the owner be engaging "hands," chartering vessels, buying provisions, securing lee and corresponding with various commission merchants. As the time advances he grows absolutely abiquitous, button holing every

> other man, and making endless memorandums on the backs of old envelope. In front of the "main street" hotel a large tree furnishes a pleasant shade for these little interviews; and here, with chairs well tilted, and amid a generous rain of tobacco juice, prospects are discussed and agreements made. Another favorpopulation, from the Mayor down to the oldest darky, may be seen during the course of the day. With these details satisfactorily arranged, there still re-mains the labor of preparation at the beach.



"It is frequently cold and disagreeable, and the negroes, who are impervious to a torrid sun, suffer greatly from the exposure; but with the approach of spring the weather is perfect for ent-door work.

The helidings are mere cabins of the simplest construction, seldom containing more than one or two rooms; that of the master being made only a degree more habitable by the addition of a writing-table, a confortable bed and a chair or two from home. But the deep fireplace would redeem even a platner room, and at night, piled high with oak and pine, the glarious light it sends forth transforms the whole unively and at night, piled high with oak and pine, the glarier one light it sends forth transforms the whole nil avely to some. As the tired fisherman drops anchor in this they have a diver a day of toil on the cold, windswept heach, he forms the central figure of a picture rare and becautiful. The back-logs have already settled down to a steady glow; the fresher tillets leave off their annateur fireworks for a drowsy, purring song, and within the circle of their radiance all things probability. The bare walls and sanded flor are playing grounds for the nick-ring light, and the shadows chase are not their among the long, black rafters. The tineach other among the long black long and within the circle of their will be shadows chase even his lank figure in the firelight.

Dinah screens her black face as she bends over the glowing coals to turn the savary fish or "flop" the glowing coals to turn the savary fish or "flop" the glowing coals to turn the savary fish or "flop" the pick-will all the pick of the pick rafters of such deep, wern tones. Some one throws a "light-'ood knot" on the fire, and immediately the "light-'ood knot" on the fire, and immediately the "light-'ood knot" on the fire, and immediately the light-'ood knot" on the fire a picture are tool of them. So plentiful across the sale

room is filled with a brilliant yellow glare, which draws every homely object from its shadowy hiding-place, and sends the old setter, growling, from his rest on the hearth. In this temporary brightness the shadows assume the most grotesque and gigantic forms, rising and falling witch-like against the wall, and even running out across the sands.

And with what an appetite the fisherman sits down his supper of fresh fish, cornbrend and coffee ! A king, surfeited with dainties, might envy him this

and the sleep that follows.

When the fisheries are not too far the owners often drive home at night, returning early in the morning. This is not always feasible, however, as some of the largest hauls are made at night. Therefere, with the first pleasant weather, many wives close their town houses and go down to share the cabin. If there are children in the family it is usually a jubilee occasion, the long days, filled with games on the sand and salls in the fishing boits, passing all too quickly for them.
It is a welcome holiday for the mother, too, as there

is no housekeeping to speak of, and she can sit all day under the pines, or lie at ease on the beach, secure from neighborly calls or comment.

But there is one day in the year when the place is invaded by a horde of pleasure-seekers from the The rollicking crowd is composed prinipally of school children, and the day is a holiday-Easter Monday. All the morning the town is in a ferment. Little malds run here and there in their fresh cotton frocks and while straw hats, calling gayly to each other as they swing their well-filled lunch baskets, scrambling into the great wagons with little timid squeals as they slip on the hay; and big boys strut about, ordering the smaller lads with a fine air of superiority, and playing the gallant to the girls. After the customary hitches and delays they are off with a joyous shout, and then how queer the town

It is so still and soher. Ah! the village could do better without its birds and flowers than its children,



teasing romps though they be. Down through the long, cool aisles of the pine woods they go, singing and chaffing. In the broader road they run a race, in which the boys stand up and shout themselves boarse, while the poor little girls are bumped about on the springless vehicles without mercy, until some one loses a hat, and peace and order are restored. Arrived at the fishery, the horses are taken out and tied under a shed, the baskets are carefully

stored away, and then the real day begins. They are just in time for the morning's haul, and so down they troop to the water's edge, to watch with interest every detail. Two small boats, manned by negroes in long rubber boots and oliskin coots, lie side by side, heavily laden with seine. With much tooting and puffing they put off from shore, steaming straight out for several miles, and keeping close together until the furthest point is reached. Separating there, they go in exactly opposite directions, describing a huge semicircle with the scine which they drop from the stern of the boat. When all the scine is out they return to shore and wait for the nets to fill. The young visitors scatter themselves about the shore, or sit in the tilted carts and make small raids on the baskets; but at the first sign of the haul they flock under the great shed again, where the negro women are making ready for their part of the work. The little braits take up where they left the negro women are maning ready for their part of the work. The little boats take up where they left off, and begin slowly to draw the nets nearer. As they bear in toward shore they pick up the heavy, wet seine and coll it on the broad, flat desk. The excitement increases as the half-circle grows smaller. The men sing as they pull together, and the fish in their frantic efforts to escape leap many feet above the water. At last they are ready to land, which is easier said than done. The combined strength and

draw it up on the beach, and many a big fellow is swing all together, the net is swung far up on land and quickly secured by wooden pegs, and then what a sight! Thousands of wriggling, leaping, flopping enter the army. The sons of the present Emperor a sight! Thousands of wriggling, leaping, flopping creatures let loose on the sand; and as they turn and twirl in the sunlight every color in the prism is reflected in their silver scales. Beautiful as they are, the little girls cry out in pity for their fate, and silvy help one bold efellow back into the water. They tight the fisherman is a "nasty, cruel man" and fivel were the mascot, whereupon they forgive him, like trace little women. As soon as the fish are out of the water the work of separating them begins. The shad are first counted and thrown into crates. They are the too large trough, the shad are ranged the boyes in which they are to be shipped, and into them they go, still wagging and jumping. A man pleas the fish of a certain size and quanty girl packs them closely on the bottom, covering them immediately with a dovelable of cracked lies. A second layer of the hand for

shifty help one beat denoted the sensor must be retail then that is the finest hould of the sensor and they were the mascot, whereupon they forgive him, like true little women. As soon as the beat of the sensor has been as the lead of the sensor of the water the work of separating them begins. He shad are the work of separating them begins. He shad are the work of separating them begins. He shad are the work of separating them begins. He shad are the work of separating them begins. He shad are the work of separating them begins. He shad the them to a large trough, the side of the rough are then to a large trough, the side of the trough are that in the lead of the standard of th

# MARRIED FIFTY YEARS.

GOLDEN WEDDING OF THE GRAND-DUKS AND GRAND-FUCHESS OF MECKLEN-BURG-STRELITZ.

A RUMOR THAT THE DUKE OF MEININGEN IS TO ABDICATE IN FAVOR OF HIS SON, THE

BROTHER-IN-LAW OF THE EMPEROR. The climate of Germany seems to be conducive to long life on the part of its rulers. The celebration of the fiftleth anniversary of a succession to the throne has been commemorated in several petty States of the Fatherland within the last few years. Among the heads of the various kingdoms, duchles and principalities making up the great Empire, there are etpalities making up the great Empire there are & few men who have succeeded to their thrones in comparatively recent times, and in point of age approach the German Emperor. But the majority of the rulers of the more powerful States are men of advanced age and experience. The Duke of Saxe-Cobarg



GRAND-DUKE OF MECKLENBURG-STRELITZ.

Gotha, brother of the lamented Prince Consort of Queen Victoria, is beyond the Diblical limit by sev-eral years. The Grand-Duke of Saxe-Weimar, who lives in the beautiful town made famous by Goethe, Schiller, Herder, Wieland and Liszt, has reigned more than fifty years, and has celebrated the fiftleth anniversary of his marriage. The Prince-Regent of Bavaria has also lived more than three score years and ten. The King of Saxony is "white-haired and seventy," and the Grand-Duke of Baden and the Duke of Meiningen are men approaching the time when they will be called old. The Prince of Lippe-Detmold died only a few weeks ago, at the uge of seventy-seven.

But none of the petty German sovereigns who took part with Emperor William I, his great Chancellor and his immortal Field-Marshal in the recreation of the German Empire is more popular than the Grand-Duke Frederick William of Meckienburg-Strelltz. Only a few days ago he celebrated the semi-centennial anniversary of his marriage to the Grand-Duchess Atgusta, his cousin, who was born a Princess of Great Britain. Great preparations had been made by



GRAND-DUCHESS OF MECKLENBURG-STRELITA

Grand-Duke's subjects to comp he wished to spare his people all monetary sacrifices and hurried away to London. The Grand Duchy of Mecklenburg-Strelltz is not wealthy, and the people appreciated the feelings and intentions of their rules, The Grand-Duke is closely related to the present generation of the Hohenzollerns. He was born October 17, 1819, and was the son of the Grand-Duke George, brother of the famous Queen Louise, the mother of the first Emperor William and the Grand-Duchess Marie, daughter of the Landgrave of Hesse-Cassel. After a thorough preparation for a univer activity of these little water creatures is greater than one imagines, and they will break through the strongest net, or get under it in their final struggle, the old institution was discussed far and wide. His example has been followed by hundreds of princes

since that time, and to-day it is as much a matter of course that the scion of a ruling house spend several years at a university as it formerly was that he

From The Memphis Appeal Avalanche.

Texas, the largest of the United States, has an Texas, the largest of the United States, has an area of 282.290 square miles. To the casual reader area of 282.290 square miles. To the casual reader these figures may seem very little. They show, these figures may seem very little. They show, however, that the Lone Star State is more than however, that the Lone Star State is more than however, that the Lone Star State is more than however, that the Lone Star State is more than however, that the Lone Star State is more than the train could take the entire population of the Nutmeg State, as given in the last census, at every trip, and upon its return to Connecticut there should be as many persons in the State as there was before the train left with its cargo, and if each person were placed upon an acre of ground won better the train left with its cargo, and if each person were placed upon an acre of ground won his arrival in Texas, the train would be seen the entire State of Texas were planted with corn and then there would remain in Texas 703,808 empty acres.

If the entire State of Texas were planted with corn and the fills were two feet apart and the rows were three feet apart, and if every man, woman and child in the State of Connecticut were set to work in the field to hoe the corn, and each person were able to and did hoe two hills in five minutes, it would take this army of laborers seven years, 250 days and seven hours to hoe every hill of corn in the State laboring continuously day and night, 355 days each year.

The man who fears that he could not elbow his way around in the crowded West without chaffing the nap of his coat sleeves may gather some solace from the statement that the entire population of the globe, 1.400,000,000 souls, divided into texas, the could be located in texas, the